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TITLE: Flavor-preserving **tea bag** coating

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TI Flavor-preserving **tea bag** coating

AB Com. **tea bag** paper is coated with a film composed of one or more edible, water-sol. high-mol.-wt. compd., such as starch and its derivs., high-amylose starch, CM-starch, CM-cellulose, Na alginate, **gelatin**, xanthan gum, and Na polyacrylate; the product seals the contents air tight and becomes porous when dipped in hot water. Thus, high-amylose starch (70% amylose [9005-82-7]) 100, glycerol 10, and water 300 parts were autoclaved at 120.degree., coated on com. **tea bag** paper, and dried at 60.degree.. The coated paper had an amylose layer 13 .mu. thick, and was made into **tea bags** which were filled with black tea and held at 30.degree. and 90% relative humidity for 10 days. The aroma, flavor, and taste of the tea did not change, whereas controls in conventional **tea bags** had extensive off-flavor.

ST **tea bag** amylose coating

IT **Tea**

(amylose coating of **bags** contg., for flavor preservation)

IT 9005-82-7

RL: BIOL (Biological study)

(**tea bag** coating with, for flavor preservation)